SOCIÉTÉ CULINAIRE PHILANTHROPIQUE

DE NEW-YORK,

TO THEIR

PATRONS AND FRIENDS.





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Principal Office & Warehouse, 307 & 309 E. 54th St., near 2d Ave.,

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CROWN CHAMPAGNE,





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Branch: HOTEL HUNGARIA,

4 Union Square, with Elegant Wine Rooms and Restaurant.

To our Patrons and Friends.

THE members of the "Société Culinaire Philanthrophique de New York" have the pleasure of offering to their friends and patrons this book of cooking recipes, issued on the occasion of the 16th Anniversary Ball, to be given for the benefit of the Widows' and Orphans' Fund, on Tuesday evening, February 7th, 1882, at the Academy of Music and Irving Hall.

The endeavors of the committee will be to have the ball and accessories surpass anything of its kind ever given before.

The supper has been placed under the personal charge of Mr. Paul Angot, whose judgment last year was so highly lauded, and who will endeavor this year to gain more merit than on any other previous occasion.

The exhibition of the supper and its decorations, will be a marvel of the culinary art, and by it, we will be able to show our friends and patrons to what perfection this art has been reached in America.

The bread will be furnished fresh at all hours, by the celebrated Vienna Bakery.

One hundred musicians, under the able direction of the renowned Prof. Max Schwab, will constitute the orchestra, and we are promised novelties in the musical line that will both astonish and please our guests.

You are earnestly requested to honor our ball with your presence.

F. FÈRE, President.

A. Caron, Secretary.

Tickets, admitting a Gentleman and Ladies, $5.00.

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NEW YORK.

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39 Rue de Chateaudun, PARIS.

HEALTH OF THE STOMACH.

We eat too much. We overload ourselves in our judgment of the necessary food on which to exist, and imagine that excessive eating is only useless, when in reality it is injurious. In truth, the quantity of digestive sugars we consume being limited, the small portion of food which feeds on them, loses itself in the indigestible mass. Then strange pains ensue, that first sign of difficult digestion; then indigestion increases, gastric troubles appear; the stomach becomes an useless pocket, where the indigested food remains putrified.

Fermentation produces gas, sourness, painful spasms of the stomach, nausea, oppression and dizziness; taste is perverted, hungry sensations become painful, and thirst continual; dyspepsia has set in.

But the quantity of food is not the only culpable agent, their quality is often the cause of troubled digestion. It is very difficult to lay down rules on this subject. Every one, so to speak, has his gastric individualities. Nothing more tyrannic can be found than the tastes and repulses of the stomach; the caprices of this "intelligent absurdity" cannot submit to the severe laws laid down by the health bromatology. However, there is this principle, that if the stomach loves variety, it also loves plain food, and cannot easily accustom itself to modern dinners, where, according to Addison, a disease lies under each plate. The story goes that a doctor, when visiting a rich patient, always passed through the kitchen to shake the chef's hand. On being asked the reason of this curious habit, he answered, "It is the least I can do to be grateful to this man; to his ingenious art we owe the luxury of riding in our carriages." May be

this story is exaggerated, but the stomach needs, occasionally, other dishes besides those prepared by a chef; continual good cooking, as it is called, is dangerous; if too much eating is added, then the reproach becomes capital. Eat a little at the time, leave the table with the slight remains of hunger, which rule can be violated at times according to the strength and power of the stomach. These laws are applicable mostly to elderly people, who indulge in excessive eating, as if their only remaining joy was the good cheer of this world. An old person must remember that indigestion is his worst enemy, and for him there are precepts of temperance laid down as severe as precepts of chastity; for every time he transgresses, a shovelful of earth is poured on his head, according to the crude saying of Cardinal Maury. An old person's principal meal should (like all those whose digestion is difficult) be in the middle of the day, the evening supper to be as light as possible. Why, indeed, is dinner so badly digested? Because the breakfast or lunch was too plentiful, or sooner, according to our customary habits, the interval between the two meals is too short. Instead of five or six hours, it should be eight hours between the morning and evening meal, especially by those leading a sedentary life in cities; what happens? the evening meal is offered to stomachs fatigued by a laborious digestion barely ended, (and often assisted by intemperate drinks), a dinner fated to remain indigested, and consequently trouble ensues in the gastric functions. If, on the contrary, a complete or half fast is imposed each time the stomach is fatigued by an excess, or refuses to perform its functions, the digestive organs will regain a fresh vigor; for diet is the powerful medicine and sobriety

is the sure remedy for all gastric troubles, especially during the heated term, when the appetite is lessened and the facility to assimilate becomes less active.

The same regime as regards dining is applicable to supper, that foolish fashion to which so many people owe their bad health, and should be indulged in solely by those whose profession prevents from dining.

One question naturally suggests itself to the doctor. Which is the healthiest food? Everyone having, as we have already observed, his own special stomach, therefore the question is easily answered; let him eat that which he digests the best. Every day can be seen the worst cases of dyspeptics, digesting lobsters, pastry, melon, etc., when milk, fresh eggs and broiled meats cause a continual revolt in their stomachs; but we must be careful not to belie this assertion by saying, "we digest what we eat with appetite." This handy maxim, like the song of the syren, is the frequent cause of many an indigestion. Without ignoring the peculiar caprices of the stomach, it must be acknowledged that food has a scientific order of digestibility, determined by experience alone.

The rule laid down is this; butchers' meat—mutton, beef, lamb, veal, pork, for poultry, chicken, turkey, ducks, etc. As to fish, the easiest to digest are those having a white meat, as carp and sole; next in order comes the pink meat, as salmon, which, although more nourishing, is more difficult to digest, and lastly, fat fish as eels, which are heavy and indigestible.

FÈRE,

Chef Astor House, New York.

(TO BE CONTINUED.)

MAISON MARIUS LANG,

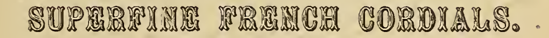


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Hotel and Family Trade a specialty.

ENGLISH BEEF BROTH.

Cover the bottom of a sauce-pan with sliced onions, carrots, leeks, a little butter, a little parsley and thyme tied together, 4 cloves, a bay leaf, white pepper and a little celery. Cleave a ham-bone into pieces, also a knuckle of veal and a shin of beef about 8 to 10 pounds; put these on top of the vegetables and spices. Let all simmer together until the vegetables are lightly colored, then add enough stock or water to cover and let cook slowly for three hours; when it begins to boil skim carefully and remove all fat that may accumulate on the top. Meanwhile cut some carrots and turnips into small dice, a quart will be sufficient, put in a sauce-pan with a little butter, chopped onions, a little powdered sugar, salt and pepper, simmer slightly and add enough stock to cover; cook till done. Now cut one pound of lean beef in small square pieces, parboil and refresh them in cold water, boil also ½ pound of pearled barley for about 25 minutes and refresh also. When the stock has cooked the required length of time, strain it through a napkin, put it back on the fire, dilute two or three table-spoonfuls of corn starch in cold water, add to the soup to thicken; when done, put the vegetables, beef and barley together and let them cook for half an hour and add, before serving, a little Worcestershire sauce and a little sherry, a little cayenne pepper and salt to taste.

This receipt is for about 25 persons, and can be reduced accordingly.

E. HEDERER.

CROQUETTES DE SAUMON.

Take six nice slices of salmon (not frozen, if possible), trim them in lengths. Take a flat sauce-pan, butter the bottom thoroughly, and cut some carrots and onions in very thin slices, a bouquet of thyme and bay leaves, and place them in the pot, then the slices of salmon, as close to each other as possible (tight), so they will take a shape; season with salt and white pepper, and cover with a double sheet of kitchen paper. Put your sauce-pan over the fire until you hear or smell the vegetables frying, then add a glass of good white wine. Cover the sauce-pan with its lid, and place it in the oven for 15 to 20 minutes, according to its heat, then lift the cover, put the sauce-pan in a cool place, leaving the paper on, and do not touch until entirely cold.

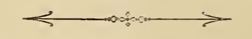
SAUCE ET GARNITURE.

Break 5 or 6 yolks of eggs into a bowl; add salt, white pepper and a little mustard, stir with half a gill of vinegar, and add quickly one quart of olive oil, using a whip and keeping your mixture as hard as possible; take a small handful of capers, three or four pickles, some tarragon and chives, chopped very fine, and put them all in your sauce (if you want it hard, make it on the fire and cool it afterwards), adding three spoonfuls of meat jelly. Your cotelettes being quite cold, take them lightly, one by one, and clean them of any substance that may adhere to them. Dress them crown shape, and cover them with thin sauce as chaux-froid. Arrange them, the thin ends upwards, on a round dish, masked entirely with the sauce. To the end of each piece attach a lobster leg, ornamented with paper. Then garnish your dish with hard-boiled eggs cut in quarters, lettuce leaves, pickles, beets, &c., according to the taste of the artist. A. C.

CHICKEN WITH RICE À LA VALENCIANA.

Take a small chicken, singe and draw it, and cut it in pieces as for a fricassée. Put it in a flat chopper sauce-pan (French sautoire) with two spoonfuls of olive oil, a little salt and pepper. Cover with a double sheet of white paper, cut round, and greased on one side, place on the fire and cook slowly. When it has obtained a light brown color take the oil from the pan and put it in a stewing pan with another spoonful and a finely chopped onion, stir with a wooden spatula until browned. Then have a good green pepper cut in long slices, take out the seeds and stem, and add to the onions with a grain of garlic. Having prepared four good sized ripe tomatoes, by skinning them, cut them in two and place them in the pan, adding salt, pepper and allspices. Wash half a pound of good Manilla rice, mix it with the rest, also one pint of bouillon if handy, if not, water. Cook for 25 minutes. Before serving take the pan from the fire, put in a small lump of butter, let it rest for five minutes and then serve.

PAUL DIETRICH.



BOURIDE DE POISSON.

Make a Bouilla-Boesse à la Provençale ; when it is cooked take the yolks of four eggs and two table-spoonfuls of butter de Provence, add the juice of one lemon ; beat all together, and add slowly the Bouilla-Boesse, stirring briskly all the time. Serve with toasted bread.

GUSTAVE FÈRAUD,
Chef à Fifth Avenue Hotel.

SPANISH OLIO.

Take two pounds each of beef, mutton and veal, also of boiled ham, and one nice chicken cut in four, put to boil with four quarts of water, one chopped onion, two pears and three apples peeled and sliced; skin four tomatoes and add with one carrot, a little mint and one quart of black beans, salt and pepper to taste. Let boil till the vegetables are cooked. Serve hot.

AUGUSTE SPEHNER.



TIMBALE DE RIZ.

Wash twelve ounces of rice, put it into a stew pan, with four ounces of butter, eight ounces of sugar, half an ounce of bitter and four ounces of sweet almonds (pounded), one quart of milk and a very little salt; set the whole to boil very gently by the side of a slow stove fire, and by the time the milk has become absorbed by the rice, the latter will be sufficiently done, or, if not, a little more milk should be added previously to setting it to boil a little longer. When the rice is done, mix in the yolks of six eggs and the whites of three whipped. Line a mould either with short or puff paste; nouilles paste, however, is sometimes used for the purpose; it should be rolled in the form of very small pipes, and the mould closely lined with them. The prepared rice should then be poured into the mould, and baked for about an hour and a half. When done, turn the timbale out of the mould on its dish, glaze it over with sugar and with the salamander, then pour some kind of diluted preserve (warm) round the base.

SEBASTIAN MICHEL,
Hotel Brunswick.

SMOKED VENISON.

Smoked venison is found in the Boston markets during the months of April and May. It is as good as smoked beef. Cut steaks, soak them in water, then broil the same as an ordinary steak; it can also be boiled like ham, but only requiring half the time. Generally smoked venison is tied up in canvas bags, the same as Westphalia hams, and can be kept for a long time.

AUGUSTE SPEHNER.



WELSH RAREBIT.

Select the richest and best American Factory Cheese, the milder it is the better, as the melting brings out the strength. To make five rarebits take one pound of cheese, grate it and put it in a tin or porcelain-lined sauce-pan, add ale enough to thin the cheese sufficiently, say about a wineglass full to each rarebit, stir until all is melted; have a slice of toast ready for each rarebit (crusts trimmed), put a slice on each plate and pour cheese enough over each piece to cover it. Eat while hot.

TO MAKE A "GOLDEN BUCK."

A "Golden Buck" is merely the addition of a poached egg, which is put carefully on the top of the Rarebit.

YORKSHIRE RAREBIT.

This is the same as a "Golden Buck," only it has two thin slices of broiled bacon on the top.

F. R.

ONE OF THE LEADING BRANDS IN THE MARKET



These Wines have met with great success ever since their introduction into this market, and are highly recommended for their purity, great delicacy of flavor and excellent quality; they become daily more appreciated by the American connoisseurs since Hon. L. P. Morton, the American Minister at Paris wrote to us before his departure to Europe, "*you are at liberty to mention my name to your clients as a consumer of your Champagne, which I found always most satisfactory.*" The Wines we receive now are of the vintage 1878, and the new brand *Grand Vin Sec* is of a superior quality, which cannot be surpassed by any other Champagne imported into the United States.

N. B.—We just received a letter from our house at Reims, dated September 23d, 1881, that Hon. L. P. Morton ordered a new supply of our different brands Champagne.

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42 Vesey Street, NEW YORK.

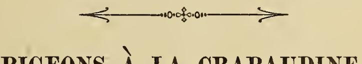
A. Rampacher, General Manager

ÉCLAIRS.

Make the paste with a quart of water, three-quarters pound of butter, three-quarters pound of flour and sixteen eggs, a little salt and a cup of sugar. Put the water and butter in a sauce-pan on the fire, and when it boils, add the flour, first taking the pan off the fire, then put it back to thicken. To find out when it is sufficiently done, put your finger on the paste, and if it adheres to it, the pan must be put back on the fire for a short time; when finished take off, and mix your eggs in three at a time, stirring continually. Then put in a mould sufficiently large and place on a greased tin ; bake in a quick oven.

With the same paste you can also make cream cakes, shaped round instead of long.

JOSEPH PACTEAU.



PIGEONS À LA CRAPAUDINE.

Cut several pigeons in halves, flatten them and season each piece with salt and pepper, put them in a frying pan with a piece of butter, fry on both sides for a quarter of an hour, then put them between two flat dishes, with a weight on top, and press well. In the butter remaining in the pan, throw in a few chopped eschalots, fry a few moments, adding a little stock, reduce and strain through a sieve, then take off the grease, melt a little butter, dip in the pigeons, turn in bread crumbs and broil for 10 minutes. Warm the gravy, put it on a dish, the pigeons on top. Serve with sliced lemon.

JEAN BERTHOLON,

Chef. Saclede Hotel, St. Louis.

TERRAPIN, FAMILY STYLE.

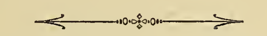
In selecting a terrapin, always choose a nice broad backed female, quite heavy; the kind called "diamond backs" are the most appreciated by connoisseurs. Put it alive in cold water for about an hour; this is to make the terrapin disgorge and clean itself; then plunge it in boiling water for two minutes only; this enables you to remove the outside cuticle, for which purpose a towel is most available. After properly cleaning the terrapin, boil it in salt water for 30 or 40 minutes, 40 minutes is quite sufficient for a terrapin of a medium size; then open it and remove the meat and entrails, being careful not to break the gall, which should be cut off and thrown aside at once; cut the meat and entrails into small pieces (the claws to be thrown aside), keep the liver and eggs on a separate dish. Put the meat in a sauce-pan with a large piece of butter, the juice of a lemon and ¼ of its zest, salt, pepper, a ½ grated nutmeg, a ½ glass of sherry, ½ glass of brandy, cover and let cook together until the meat is tender, then add a little sauce which you can make in the following manner. Put a small piece of butter in a sauce-pan, melt it, add a spoonful of flour, leave on the fire until it becomes a light golden color, add some of the terrapin stock and let it boil, stirring it until it is smooth; then pour it in the terrapin, add also the eggs and liver, let it cook five minutes more, and finish with a small piece of butter. Serve very hot, taking the zest out first.

EMILE HEDERER.

MACARONI PUDDING.

Simmer three ounces of good macaroni in a pint of milk with a pinch of salt, twenty minutes till tender, but not broken, turn it out to cool. Stir in two ounces of powdered sugar, an ounce of butter, and three well beaten eggs. Butter a mould, pour it in, and bake for three-quarters of an hour, turn out, and serve with wine sauce.

J. MICHEL.



PAINS À LA DUCHESSE.

A SWEET DISH.

Ingredients: One pound of sifted flour, one pound of butter, two glasses of water, twelve eggs, ¼ pound of sugar, a grain of salt, the juice of half a lemon.

How to use them: Put the water in a sauce-pan with the sugar, salt and half the butter. Place the pan on the fire and let it boil once, then take it off and work the flour into the consistency. Stir it on the fire until it becomes a light paste, at least until the butter floats on the top, then immediately take off, stirring it constantly; add in one egg, as soon as well mixed add another, so on until all the eggs are used, the rest of the butter, and finally the lemon. When finished it should be a light paste, and be able to drop from the spoon with a slight resistance, so that it will not spread in the pan. Must be cooked immediately in loaves, in a slow oven. When done open each one and fill the insides with jam or any kind of jelly. They can be made very small.

J. BAPTISTE PEYROUX,

Chef Clarendon Hotel

MULLAGTAWNEY SOUP.

Into four quarts of cold water put six pounds of veal, a hock of ham, a dozen black peppers, four cloves, $\frac{1}{4}$ ounce of mace, four eschalots and small bunch of thyme. Stew gently till reduced one-half, then strain the broth and work the meat through a sieve to obtain as much of the juice as possible. Let it stand till cold, then remove the fat. Put the liquor in a stew-pan, adding a pint and a half of cream, a good fowl skinned and cut up, two table-spoonfuls of curry powder, a half glass of Madeira and the juice of a lemon. The soup must steam gently for one hour, then thicken with boiled rice before serving.

J. MICHEL.



SOUFFLÉ OF DIFFERENT FRUITS.

With fruits of a soft and juicy nature, such as peaches, plums, apricots, bananas, etc., proceed in this manner: Remove the kernels and press the fruit through a sieve; put what you have thus obtained in a bowl, adding $\frac{1}{2}$ pound of powdered sugar and the whites of three eggs; beat well with an egg-beater for 5 or 6 minutes, and add a little kirschwässer or maraschino as flavoring. Then take the whites of six or seven eggs and beat them into a stiff froth; mix well together. Put this on a dish in a well-heated oven 5 or 6 minutes before serving. Sprinkle powdered sugar on top. For hard fruits, such as apples, pears, &c., cook them first and then press through a sieve. The treatment is exactly the same as for the others.

EMILE HEDERER.

Terrace Garden,

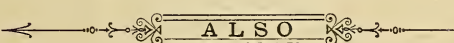
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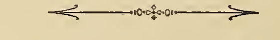
LARGE DINING ROOMS FOR BANQUETS.

CARL GOERWITZ, Prop'r.

GATEAUX MADELEINES.

One pound of sugar, sixteen eggs, half pound of butter, three-quarters pound of flour. Beat the sugar and the eggs together in a bowl; when done, mix in the flour, then the butter. Put the paste in small moulds, and bake in a warm oven.

JOSEPH PACTEAU.



GATEAU DE LA COMÈTE.

Ingredients: ½ lb of nuts pounded into 5 whole eggs, 1 lb. of sugar beaten in the yolks of 12 eggs, 12 whites of eggs beaten to a stiff froth, ½ lb of melted butter, ½ lb. best flour, ½ gill of old rum.

The way to use them: When the yolks of the eggs are perfectly well beaten with the sugar, add the pounded nuts, rum, flour, and finally, the butter and whites of eggs. To succeed properly the whites should only be lightly beaten with the rest. Put carefully in a star shaped mould, bake, ice and decorate with fruits.

PIERRE CALUORI,
Pacific Hotel, Chicago.



POTAGE À LA CONDÉ.

Make a mirepoix, add in the same sauce-pan some red beans and let them cook in some stock. Strain all, add claret, hot peppers, and then reduce; pour broth over the purée and serve with small dice of fried bread.

CHARLES GORJU,
Delmonico, 114 *Broadway.*

SOUFFLÉ PUDDING, (Hot.)

Put into a sauce-pan five ounces of powdered sugar, five ounces of butter, ten yolks of eggs, one table-spoonful of corn starch, and the juice of two lemons. Put on the fire and stir until it has thickened, then pass through a fine sieve or strainer. Stir in an earthenware dish until cold, then add carefully ten whites of eggs beaten firm. Put this mixture into a well greased and floured mould, which must be set in a slow oven in a water bath; bake for about an hour and a half. Take out of the mould and serve immediately with a sauce made of currant jelly, thinned with water and flavored with a little kirschwasser.

ADOLPHE WURTH,

Delmonico, 26th Street.



FILBERT TART.

Grind ½ pound of filbert kernels fine with orange flower water, mix with ½ pound of powdered sugar, add gradually eight yolks of eggs well beaten, two ounces of flour and eight whites of eggs beaten firm. Spread this paste out into three layers of equal size, ¾ of an inch thick. Bake in a moderate oven; spread peach or apricot marmalade between each layer, and ice with maraschino icing.

ADOLPHE WURTH,

Delmonico, 26th Street

FROGS SAUTÉ À LA MÉDINACELY.

Take one or two dozen fresh young frogs, cut off the hind legs and back-bone, if there are any. Put these in a salad bowl after washing and drying them well with half a glass of rich milk, sufficient salt and white ground pepper to season; let them stand for one hour, stirring them once or twice to have the seasoning properly mixed. Then put them in a collender to drain. Have a good sized frying pan in which you put two table-spoonfuls of best olive oil and set over a brisk fire; let the oil be very hot; add two grains of garlic chopped very fine, and at the same time put in the frogs and a few fresh mushrooms, well washed and dried. Shake the pan as for an omelette, add two ounces of table butter, the juice of a lemon and some finely chopped parsley, mix well, dish, and pour the gravy over.

PAUL DIETRICH.



CHICKEN WITH CREAM SAUCE, VERMONT STYLE.

Take two young chickens, when cleaned and washed, cut each in eight parts, put them in a flat sauce-pan with a pint of water on a brisk fire. When the broth is reduced the chickens must be cooked. Then add one quart of milk, when it boils add three spoonfuls of corn starch, dissolved in a cup of cold milk. Cut a quarter of pound of salt pork in small thin pieces, fry it well, then add to the chicken with half its grease, cook ten minutes, season with salt, red pepper and a litttle nutmeg, and serve.

JULES HARDER,

Chef Palace Hotel, San Francisco

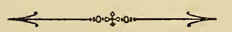
COURT-BOUILLON DE BASS À LA CRÉOLE.

Cut a striped bass in slices, dip each piece in sweet olive oil, salt and pepper, and let them soak till the Court-bouillon is ready.

Court-bouillon : Put in a large bottomed sauce-pan, a good sized piece of butter and a few finely chopped onions, when browned throw in a spoonful of flour, stir well and add a spoonful of Spanish red (Piments doux), and a half glass of claret. Have some fresh tomatoes peeled, squeeze them and add them to the sauce, also the slices of fish, a large bunch of sweet herbs and a few grains of garlic. Simmer gently or cover the sauce-pan and place it in the oven. Cook for forty minutes and serve on toasted bread, dipped in oil, and a little finely chopped parsley.

SEB. MICHEL,

Hotel Brunswick, N. Y.



BROILED SALMON CUTLETS EN PAPILLOTES.

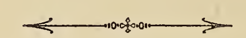
Cut slices of the thick part of the fish about an inch thick, dip them in clarified butter and sprinkle lightly with pepper and salt. Lay each cutlet on half a sheet of buttered writing paper, turn it over and twist the paper at each end. Then proceed to broil the cutlets over a slow fire for about 8 minutes. Serve in thin paper with Anchovy sauce. These cutlets form a very delicious breakfast dish.

J. MICHEL.

ANGUILLES À LA FLAMANDE.

Skin an eel and cut it in slices. Fry two handfuls of sorrel in butter, adding salt, pepper, parsley, a little thyme and bay leaf. When the sorrel is reduced, add the eel and let them cook together 10 minutes at the utmost, then take out the fish and strain the sorrel. When cold place on a dish with the eel nicely arranged over it. This dish can be eaten hot, but is preferred cold.

L. DELANOIE.



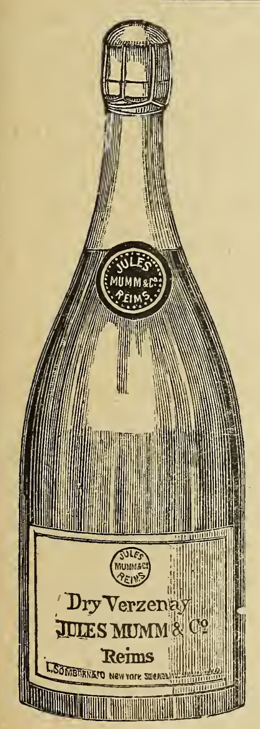
FILETS DE SOLES À LA JOINVILLE.

Butter the bottom of a silver dish. Take the necessary quantity of filets of soles; season them with salt and pepper, eschalots, chives, parsley (all chopped fine), lemon juice, being careful that each filet is equally seasoned. Place them crown shape on the silver dish, with a few slices of truffles between, and on each side a shrimp or the tail of a craw-fish, and some fresh mushrooms dipped in a glass of dry Sauterne. Cover the dish with another of the same size, and place it on the top of the stove. When the filets are done, strain through a collender, adding a spoonful of Allemande sauce. Reduce while stirring, and add, when serving, some small pieces of beurre d'Ecrevisse, till the sauce becomes a pink color. Garnish the filets with small pieces of toasted bread and small craw-fish.

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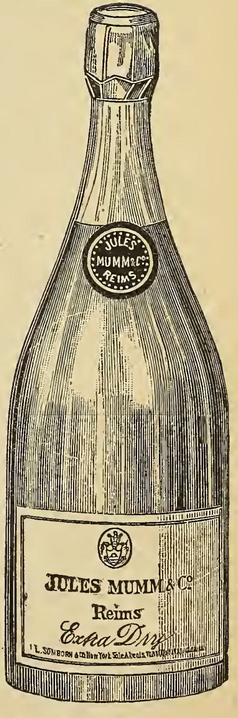
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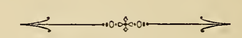
12 VESEY STREET, NEW YORK.

POULET GRILLÉ DANS SON JUS.

(ENTRÉE.)

Singe and empty a chicken. Truss the legs inside, and then lay it in sweet oil with some parsley, sliced onions, a few cloves, salt and pepper. After leaving it for two hours, envelop it in a slice of fat bacon, and then in a sheet of paper, reserving all its seasoning. Broil it on a slow fire, or else braise it. When cooked, take off the paper, the lard and all that remains attached. Serve with Ravigote sauce.

J. HOFFMANN.



BLACKBERRY CORDIAL.

Mash and press the juice of blackberries through a towel, being careful to extract as much as possible. Weigh one pound of sugar to every quart of juice. Put the sugar and juice in a copper kettle; add ½ ounce of cinnamon bark and ½ ounce of whole cloves to every quart of liquid. Start it on a quick fire, and let it boil from 15 to 20 minutes, removing all scum that may float on the top; let it cool, and then add ½ pint of good brandy to every quart of cordial. Strain through a fine hair sieve, bottle and cork well. This cordial is excellent for cramps or diarrhœa.

E. HEDERER.

BEEFSTEAK PIE.

Take a nice piece of beef, rump or sirloin, cut it in small slices, slice also a little raw ham, put both in a frying pan with some butter and a small quantity of chopped onions, let them simmer together a short time on the fire, or in the oven, add a little flour and enough stock to make sauce, salt, pepper, chopped parsley and a little Worcestershire sauce as seasoning, add also a few sliced potatoes and cook together for about twenty minutes; put this into a pie-dish with a few slices of hard boiled eggs on the top, and cover with a layer of common paste. Bake from 15 to 20 minutes in a well heated oven. All dark meat pies can be treated precisely the same way, if poultry, leave the potatoes out.

EMILE HEDERER.



ANGUILLES À LA MARINIÈRE.

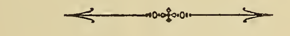
Put in the bottom of a sauce-pan, onions, parsley, bay leaf, thyme, cloves and a little red and black pepper. Cut the eels into small pieces two inches long, put them in the pan with the seasonings, add a piece of butter, a glass of white wine, and a spoonful of broth, cook rapidly; at the first boil take it from the fire, set aside and simmer until done. Break into another sauce-pan, four yolks of eggs, a large piece of butter and the juice of a lemon, with a little finely chopped parsley. Strain the eels through a collender, pour the gravy into the other pan and stir until the sauce thickens, then put in the eels. You can add a few mushrooms, but it is not necessary. Thin the sauce before serving.

JOSEPH PACTEAU.

STEWED KIDNEYS.

Trim away the fat, skin and cut each kidney into thin slices; put the slices into a stew-pan, dredging them first with flour, then put in two ounces of butter, salt and pepper; let them stew ten minutes, then add two glasses of claret and the juice of a lemon. In ten minutes the kidneys may be served in its sauce with chopped parsley.

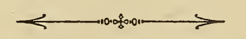
J. MICHEL.



POMMES DE TERRE RHÉNOISE.

Peel and wash twelve potatoes, put them in a sauce-pan twice their size, then add two heads of chicory, not too green, and slightly scalded, two handfuls of sorrel, a dozen young leeks and a head of lettuce; season highly, and cover with half milk and half water. When your potatoes are cooked, stir gently, not to break them, and you will have a delicious dish of vegetables.

L. DELANOIX.



CRÊME PATISSIÈRE.

One quart of milk, half pound of sugar, eight yolks of eggs and one pound of flour. Put the milk on the fire, the sugar, eggs and flour in another sauce-pan. When the milk boils, mix with the other ingredients and boil together.

JOSEPH PACTEAU.

HOW TO MAKE SAUERKRAUT.

Barrels having held wine, vinegar or other acid liquids, are used to prepare the sauerkraut in, still it is preferable to have special barrels for the purpose.

Strasburg, as well as all Alsace, has a well acquired fame for preparing the cabbages. They slice very white and firm cabbages in fine shreds with a machine made for the purpose. At the bottom of a small barrel they place a layer of coarse salt, and alternately layers of cabbage and salt, being careful to have one of salt on the top ; as each layer of cabbage is added, it must be pressed down by a large and heavy pestle, and fresh layers are added as soon as the juice floats on the surface. The cabbage must be seasoned with a few grains of coriander, juniper-berries and branches of sariette. When the barrel is full it must be put in a dry cellar, covered with a cloth, under a plank, and on this heavy weights are placed. At the end of a few days it will begin to ferment, during which time the pickle must be drawn off and replaced by fresh, until the liquor becomes clear ; this should be done every day; renew the cloth and wash the cover, put the weights back and leave it stand for a month ; by that time the sauerkraut will be ready for use. Care must be taken to let the least air possible enter the sauerkraut and to have the cover perfectly clean. Each time the barrel has to be opened, it must be properly closed again ; these precautions must not be neglected, for on them the success of the sauerkraut depends.

Hygienically : Sauerkraut is difficult to digest, either when not sufficiently cooked or when cold ; but salubrious and nutritious when cooked properly, besides it is an anti-scorbutic.

F. FÈRE.

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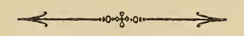
HOW TO PREPARE IT.

There are several ways of cooking sauerkraut, at least to prepare it, but all methods are derived from the following formula, and are changed by the different manner of seasoning, washing, and various additions suggested by taste.

Wash the sauerkraut in one or various waters, according to the degree of acidity required, or according to the season and species of sauerkraut. Put it in a sauce-pan with pork, sausages, goose grease, poultry or butter; season it, if not sufficiently so, with whole peppers, juniper berries and a few slices of lemon. Cook from two to six hours at least. On the borders of the Rhine, in Alsace and in Switzerland, they add white wine, which gives it a delicious flavor.

Useless to mention that sauerkraut without pork, is like a pie without paste; consequently, always add either the head, feet, breast, ribs or filet of salt pork, or anyway small sausages made of pork; smoked and fat meats, such as the breast of goose, legs of mutton, ham, sausages, are equally nice as accessories to this Germanic dish, and which other nations would do well to use more frequently than they do.

F. FÈRE.

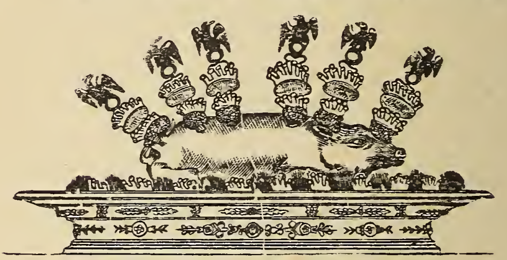


FILET DE BŒUF À LA CONDÉ.

When the filet is properly larded, braise it carefully, then prepare a young rabbit, stewed in dry white wine, adding finely chopped herbs and some asparagus heads. Serve the filet garnished with the stew, à la Condé.

E. MAUDUIT,
Grand Union Hotel, N. Y.

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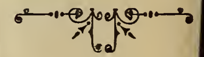
Bet. 15th & 16th Sts.

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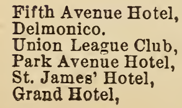
L'on trouvera constamment dans mes magâsins tout ce qui concerne la bonne Charcuterie, tels que Galantine, Pâtés de toutes sortes, Dindes farcies et truffées, Pieds farcis et à la Ste-Mènèhould, Hures de Troyes, Fromages de cochon et d'Italie, jambons et jambonneaux, Boudins blancs et noirs, Lard Fumé et à piquer, &c., &c.

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CÔTELETTES DE MOUTON, SAUTES A LA POÊLE.

(ENTRÉE.)

Cook them over a slow fire with a little butter. When cooked, drain off all the grease, leaving half a spoonful in the pan; add some broth, eschalots and fine herbs, well chopped, salt, pepper, a few pickles cut lengthwise; boil up all together for a few moments, pour the sauce over the chops, adding a teaspoonful of vinegar, and serve very hot.

DOMINGO GIANINI,

Delmonico Restaurant, Broad Street.



STUFFED EGG PLANT À LA PROVENÇALE.

Take two egg plants, cut them in halves, loosen the insides from the shells without removing them, boil five minutes, and put the pieces in cold water to cool, then remove the insides, press out the water, and chop fine with a little chicken, adding one onion fried in sweet oil, a little bread soaked in milk, three eggs, a little chopped parsley and garlic, and season to taste. Put the stuffing back into the shells, and brush a little beaten egg on top. Sprinkle on some grated parmesan cheese and bread crumbs; add a little sweet oil, and bake one hour.

GUSTAVE FÈRAUD,

Chef Fifth Avenue Hotel

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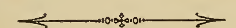
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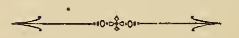


N. B. — Nos marchandises se trouvent en vente chez tous les prin cipaux épiciers.

CROQUETTES OF SWEET BREADS.

Blanch and braize two dozen sweet-breads. When cooked, cut them in small square pieces, also one can of mushrooms. Put in a sauce-pan to cook, four finely chopped eschalots with a piece of butter; add some Allemande sauce, reduce it, then add the sweet-breads and mushrooms. Season with salt, pepper, nutmeg and a little chopped parsley, add the yolks of four eggs, stir it well, then put it in a pan to cool. Shape them in any desired form; bread them with bread crumbs, and fry in hot lard. Serve with mushroom or cream sauce. You may add beef tongues or truffles, cut in small squares.

JULES HARDER,
Palace Hotel, San Francisco.



OMELETTE SOUFFLÉE À LA MINUTE.

For four persons take seven fresh eggs, separate the whites from the yolks, put the latter in a deep dish with 3 ounces of powdered sugar, work it to a stiff batter, add a little essence of any kind. In the meantime have the whites beaten firm and mix all together, but not to excess. Then take a good sized frying pan, put in about 2 ounces of best table butter and set over a brisk fire, put in the mixture, shake the pan as for an ordinary omelette and it will rise very fast. As soon as it colors a little on the outside, roll out in a dish, sift pulverized sugar over and send to the table. You can also pour some rum over it and set it on fire as for an omelet au rhum.

PAUL DIETRICH.

HOW TO MAKE A FINE COFFEE CAKE WITH COMPRESSED YEAST.

KUGELHOPF.

One pound of flour, half pound butter, one ounce powdered sugar, a pinch of salt, five eggs, one ounce compressed yeast, three ounces of raisins and a little milk.

Put the yeast in a small bowl, soften it with a little milk, add one-quarter of the flour to make a sponge, but not too stiff.

In another bowl, larger in size, place the butter, sugar and salt, beat it well with a wooden spoon, adding one by one the eggs and flour by spoonfuls till it is all up, add the sponge, which in the meantime has risen, and mix it well with the dough, then add the raisins and a little milk.



Take one large, or two small tin, copper or earthen (the last are preferable) moulds, with a tube in centre, grease them and place around the bottom some peeled and split almonds, half-fill your moulds with the dough, and let it raise one inch higher than the mould, place in a medium hot oven till well baked.

N. B.—With this yeast you will always succeed as well with any kind of cake baking as with bread.

To regulate the raising, observe the temperature: when cold weather, warm your flour, milk and even butter, when hot weather, place your milk, butter and eggs on *ice*.

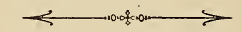
Notice well to know.—If any of your cakes has risen to its full height, and your oven should not be ready, place your cake in a cold place so as to stop it from raising any further.

ROAST BEEF À LA FRANÇAISE.

Take a rib of beef entirely boned. Season the inside, and tie it up with some slices of fat pork. To be sure that it is properly cooked, place a raw potato at each end, as soon as they yield to the finger, the beef is cooked à la Française. If you wish it à l'Anglaise, 35 minutes will roast it sufficiently. Reduce a little broth without salt, and throw it over. Garnish with water-cresses, if you have any

E. MERCIER,

St Louis Club, St. Louis



ARTICHAUX À LA MORLAISIENNE.

(ARTICHOKES.)

Take 12 artichokes de morlaix, strip them of their leaves until the heart alone remains. Boil them for 40 minutes, and then throw them in cold water. Place them in a well-buttered dish, and prepare a force-meat as follows: Chop some onions and fry them in butter over a slow fire; soak half a loaf of bread in water, press well and put it with the onions, adding a grain of garlic, yolks of three eggs, parsley, pepper, salt and nutmeg. Fry all together, and when sufficiently browned, add half a spoonful of stock. Fill each heart with the dressing; grate bread crumbs over, adding a little butter. Brown slightly in the oven, and serve without sauce.

EUGÈNE MERCIER,

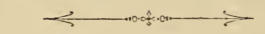
Chef St. Louis Club, St. Louis, Mo.

ŒUFS À LA ZINGALA.

Take twelve eggs and poach them in oil. Then take twelve pieces of ham, cut into large squares and flattened out in warm water. Place them carefully in a frying-pan with a little butter and a few drops of vinegar, or lemon juice. Arrange them on a dish with a poached egg on each, adding a spoonful of tomato sauce. Garnish with parsley, and serve.

EUGÈNE MERCIER,

St. Louis Club, St. Louis.



TRIPE À LA MODE DE CAEN.

Take two pounds of very white tripe, clean thoroughly and cut into pieces ½ inch square. Blanch these for five minutes and strain through a collender. Take ¼ pound of the breast of pork, lift off the skin and lay it aside. Proceed to cut the pork into small pieces. Bone a calf's foot and separate into six parts, which must be blanched with the pork skin. Put in a four quart pot, the tripe, pork and calf's foot, amalgamating them well together; add two quarts of broth, one quart of onions, a bouquet of sweet herbs, 3 pinches of salt, 4 cloves, some pepper and ½ gill of brandy. Cover the sauce-pan tightly, and after it has commenced to boil, place it aside and let it simmer gently for three hours; when ready to serve take out the onions and herbs, and arrange the tripe in a vegetable dish.

JEAN BERTHOLON,

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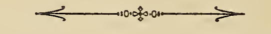
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CHOPS À LA BRUXELLOISE.

(ENTRÉE.)

Trim and flatten several chops, after extracting the bones. Cover them with a slight layer of sausage meat, chopped with a few truffles and pork crepinette. Broil slightly and serve.

J. HOFFMANN.



CELERY, MAYONNAISE.

Two yolks of eggs, a pinch of mustard, a little salt, very little pepper, the juice of a lemon, and some water. Beat all together, and pour a bottle of sweet oil in drop by drop, then add a small spoonful of boiling water to your mayonnaise. Take twelve heads of well-washed celery, wipe them with a towel, and cut them in pieces in a salad bowl. Throw the mayonnaise over the celery ; mix all together, and serve.

You can curl celery, if desired, by twisting each branch round a skewer and throwing it in cold water.

EUGÈNE MERCIER,
St. Louis Club, St. Louis, Mo.



BEURRE DE PROVENCE.

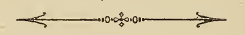
Pound three grains of garlic in a mortar, then add sweet olive oil, stirring until it is the consistency of butter, season with the juice of a lemon, pepper and salt.

GUSTAVE FÈRAUD,
Fifth Avenue Hotel.

POTAGE D'ESPERGES À LA CRÊME.

One hundred heads of asparagus, scraped. Do not cut off any of the white part, and boil in a pint of water, salted, until the heads are nearly done. Drain the water from them; cut the heads carefully from the stalks; put one-half of them in cold water and the other half into two quarts of stock, adding the water the asparagus were boiled in; also one pint of small green peas, a small bunch of sweet herbs, one root of celery, a suspicion of cayenne pepper, and salt to taste. Let these boil slowly until the peas are done, when strain and pulp through a sieve. Return this to the soup kettle. Beat up the whites of two fresh eggs; stir through them one large coffee cup of cream, and put in the soup together with the remaining heads of asparagus. Let the soup boil up once, and serve over small squares of toast, in the tureen.

F. R.



CLAM FRITTERS.

Put into an earthen dish three spoonfuls of flour, a teaspoonful of yeast powder and two whole eggs; mix this with a little clam juice. Mince a pint of clams and mix with this batter. Put two or three spoonfuls of lard into a shallow frying-pan while hot, then deposit your mixture therein by spoonfuls to fry; turn them over after three or four minutes, let them fry a moment longer, then take them out, and after draining them on a cloth, serve. Clam fritters should not be cooked in large masses.

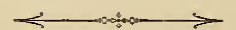
CHAS. MERCIER.

SORREL.

The sorrel season is from the 1st of May till the 1st of November. Take a quart of fresh sorrel, clean it and break off the ends, wash in plenty of water and strain. Put it in a four quart sauce-pan with salt and one quart of water; boil for 15 minutes, stirring constantly. Strain through a hair sieve, and chop the same as spinach. Put in a two quart sauce-pan, $\frac{1}{4}$ pound butter, a little flour, and stir for five minutes, then put in the sorrel, allowing it to cook for twenty minutes more, adding sufficient broth. Break three eggs in a bowl with a little milk, beat well, and add to the sorrel, stirring briskly for five minutes. It decorates well.

JEAN BERTHOLON,

Saclede Hotel, St. Louis.



CÔTELETTES DE VEAU À LA PURÉE DE CHICORÉE.

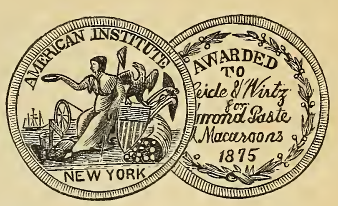
Put the cutlets in a sauce-pan, brown them well in butter over a brisk fire, then throw in a spoonful of good broth, let simmer until cooked. Blanch some chicory after cleaning well, and strain until all the water is extracted; hash it very fine. Make a roux in a sauce-pan according to the quantity of your chicory; put the latter in, adding a spoonful of broth or good gravy, pepper and salt. Stir well, that it does not catch the bottom of the pan. It takes about an hour and a half to cook. When serving, put the cutlets round a dish, the chicory in the middle, and pour the gravy over.

JOSEPH PACTEAU.



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PERDREAUX À L'ANGLAISE.

Make a force-meat with the livers, a little butter, and sufficient whole peppers. Fill the birds and put them on the spit to roast; when about a third done, put them in a sauce-pan to brown, after, raise their wings and legs carefully, without disjointing, and put between each member a little bread crumbs, mixed with butter, eschalots, parsley, chives, all well chopped and seasoned with salt, pepper and nutmeg. Wet the partridges with a good glass of champagne and two spoonfuls of bouillon. Boil slowly, with the cover off, until cooked, so the sauce can reduce; finish with the juice of two bigarades and a little of their zest.

GUSTAVE NOUVEL,

Chef Hoffman House.

EPINARDS À L'ANGLAISE.

Blanch some young spinach, the old does not answer the same purpose. Boil some water, adding sufficient salt; after thoroughly washing the spinach, put it in the pot, and be careful that it is entirely covered with water, if not, it will take a smoky taste. When cooked, take off and refresh, then chop it well and put it back in a sauce-pan with salt, pepper and a little grated nutmeg. Stir with a wooden spoon; when the spinach is warm, throw in a good sized piece of butter, take off the fire to stir, to prevent it turning to oil. Serve with pieces of toasted bread, or slices of hard boiled eggs, or a few poached eggs.

GUSTAVE NOUVEL,

Chef Hoffman House.

FOIE DE VEAU À LA POÊLE.

(CALF'S LIVER, ENTRÉE.)

Cut a calf's liver into slices and put them in a frying pan with a little butter, parsley and chopped chives; add a spoonful of flour mixed with a little broth, a spoonful of vinegar, or half a glass of wine, pepper, salt and spices. Cook ten minutes and serve.

DOMINGO GIANINI,

Delmonico Restaurant, Broad Street.



POULE DE PRAIRIE, SAUCE PERIGEUX.

Bone six prairie chickens, keeping the filets mignons apart to bigarrés aux truffes. Then take the rest of the chickens and be careful to extract all the nerves. Pound the flesh well in a mortar, adding a pinch of salt, pepper, a little nutmeg and a few grains of red pepper; strain the whole through a sieve. Take a quart of cream and pour it gradually into your force-meat, stirring it all the time until it is well amalgamated. Place your filets mignons in the centre of a well-buttered mould, the force-meat around it. Put the mould in a steam sauce-pan, covered with a buttered paper, and leave it for 45 minutes. Turn your mould over a dish, and pour gravy on, made of 12 truffles cut in pieces and soaked in white wine, adding a spoonful of drawn butter and two yolks of eggs.

EUGÈNE MERCIER,

St. Louis Club, St. Louis.

PURÉE VOLAILLE, À LA REINE.

Roast off two good sized young fowls, clear all the meat from the bones, chop and pound it thoroughly with half a pound of boiled rice—dilute it with three pints of chicken broth, made with the skins and carcasses of the two fowls used for the purée, and run it through a tammy, with the aid of two wooden spoons, into a large dish. Take the purée up into a soup pot, and put it away in the larder till dinner time; then warm it, with the usual precaution to prevent its curdling—mix with it a pint of boiling cream, and having ascertained that the seasoning be correct, send to table.

SEBASTIEN MICHEL,

Hotel Brunswick.



TARTE AUXANDES.

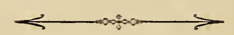
Make the paste as follows: One pound of flour, one-half pound of butter, a *little* ice-water, a *little* salt, a small wine-glass of brandy, the yolk of one egg. Keep it as cold as possible while making, and line a deep pie-dish or flat pudding dish with the paste, reserving enough for the cover. For the filling take the yolks of twenty-five eggs, one-half pound of blanched almonds pounded to a paste in a mortar, adding a little rose-water to keep it from oiling, one-half pound of powdered sugar; beat all together in a cool place until very light indeed. Make a few incisions in the top paste before putting on. It will rise up very high and become very light, so it must be made in a dish deep enough to allow it to rise.

BOUILLON MAIGRE.

Put in a copper pot or a stock-pot, twenty sliced carrots, as many turnips, onions, four or five heads of celery, four whole lettuces, a handful of cerfeuil, fried up, a cabbage cut in quarters, a few sliced parsnips, a pound of butter and a pint of water. Let the vegetables cook until no water remains, and the vegetables begin to fry slightly in the butter. Then fill with water, adding two quarts of peas, four cloves, salt and pepper to taste. Let boil for three or four hours and strain through a hair sieve. With this stock other soups can be made. Useless to mention that the vegetables must be well cleaned and washed.

LEON CHÉROT,

Chef à Windsor Hotel.



COTELETTES DE PERDREAUX.

Remove the filets from six young partridges, clean them of their ligaments and flatten slightly with the handle of a knife. Scrape the meat from the smallest bone in each pinion, and truss each filet with it. Melt sufficient butter in a pan, and after peppering and salting the filets, place them in and cook gently. Drain them, and let the butter cool; when nearly so, break in the yolks of two eggs to bind the sauce. Steep the filets in this, and after in bread crumbs. Put them on a clean gridiron and brown well. Dish and throw a clear gravy over them.

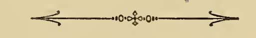
FÈRE,

Chef Astor House.

CONSOMMÉ DE MÉNAGES.

Six pounds of lean beef (the thick part of the leg is the best); an old fowl, with the giblets, and any pieces of bone that you may have; two large carrots, two large onions, two leeks, one turnip, three cloves; make a bouquet of parsley, celery, and a very little bay leaf, thyme and hyssop, tied together with a thread. Put the beef, fowl, &c., on the fire, in cold water, with a *little* salt. Do not let it boil hard at *any time*, but be *particularly careful* that it does not boil much until it has been very well skimmed, which must be done two or three times before it will be quite clean. Boil slowly, and keep the kettle covered from six to eight hours; eight hours is better than six. This should make *at least* three quarts of very rich soup, *when done.* You must put on all the water it requires at first. Soup never seems as good when water is added to it during its boiling. Allow one quart and a pint of water to boil away. The vegetables are put in as soon as it has been thoroughly skimmed, whole or nearly so. Strain the soup, and the grease removed, and it is ready to serve.

F. R.



ŒUFS, À L'ITALIENNE.

Boil a few bits of garlic for ten minutes, take them from the water, mash them with two tablespoonfuls of capers, two anchovies, salt, pepper, adding a little vinegar and oil to make a nice sauce. Put this sauce into a flat dish, and lay in it hard boiled eggs cut in quarters lengthwise.

CHARLES COUTELOT.

PLUM PUDDING.

Proportions.—One pound of beef kidney grease, one pound of dry Corinthian raisins, (Smyrna and Malaga mixed), one pound and three ounces of fresh bread crumbs, one table-spoonful of flour, twelve ounces of brown sugar, nine ounces of orange peel and citron mixed, a little salt, half of a grated nutmeg, one pinch of pulverized ginger, and a little lemon-peel chopped fine, about ten eggs, about four table-spoonfuls of good brandy or rum, and one table-spoonful of sweet cream. This is sufficient for two good sized puddings.

After having washed the raisins in lukewarm water, place them in a basin, or wooden bowl, with the peal already cut into square pieces, and steep in a little brandy. Now trim the beef kidney fat, and chop it very fine, with one spoonful of flour, mix it well with the crumbs of bread, brown sugar and the eggs; then add the raisins, the peel, the rest of the brandy, salt, nutmeg, ginger and, last of all, and after it is all well mixed, the cream. Spread all this in a large napkin, well buttered, fold up the corners of the napkin, and tie to the level of the pudding, so as to make it round; then plunge the pudding into a sauce-pan of boiling water, and let it boil at least four hours—constant boiling. Take it out and let it drain in a sieve; cut it from the top so as to keep on a level, and then turn it out on a dish, removing the napkin carefully, so as not to disturb the fine part of the pudding. Sprinkle with a little rum sauce. You may apply a match to the pudding when it is on the table or when entering the dining room. Serve a little rum sauce separate.

This pudding may be cooked in a mould. Have the mould well buttered, and the pudding tied in a napkin, also well buttered. Boil four hours.

FERNAND FÈRE,

Astor House

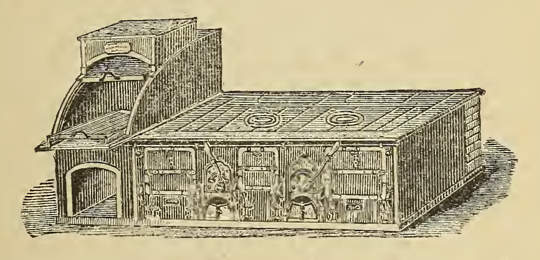
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REINES-CLAUDES À L'EAU DE VIE.

Take 12 pounds of good green gages, not too ripe, and 4 pounds of sugar. Cut the stems of the fruit half way, prick them and put them on the fire with sufficient water to cover. Stir occasionally, and when the water is hot, but not boiling, take it off the fire and throw in a handful of salt or a glass of vinegar, and, if convenient, a handful of spinach. Cover and let cool for 24 hours. The next day put them back on a slow fire, stirring occasionally, but be careful not to break the fruit, and keep the water hot. When the gages are of a fine green color, put them on a brisker fire, and take off when they float on the top, for then they are sufficiently done, besides, you can judge by pressing them with your finger; throw off the hot water. In the meantime clarify your sugar, pour it over the gages, and leave them rest for 24 hours, so the sugar can penetrate the fruit; at the end of that time drain from the sugar, which must be put back to boil. On the third day, boil the sugar once more, throw the gages in for one moment, and then pour all into earthen pots. The fourth day drain the fruit and put it into jars. Boil up the sugar and when cool, add three-quarters as much of good brandy. Mix well, and cover the fruit with the same. Keep well corked.

F. FÈRE.

ŒUFS AU FROMAGE.

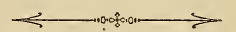
Four ounces of grated cheese, butter size of a nut, a little nutmeg, parsley and challot chopped, half of a glass of white wine. Stir it constantly over a slow fire until the cheese is melted, when break up six eggs and stir in, cooking gently over a slow fire. Serve on a platter garnished with fried bread.

F. R.

SALMIS DE BÉCASSES.

Put three woodcocks on the spit. When cold cut off the limbs very carefully, pare them and put them in a sauce-pan. Pound what remains in a mortar, with a pinch of parsley, six eschalots, a bay leaf, a grain of garlic, and if necessary, some whole peppers. Have a piece of butter placed on the fire; throw in four minced birds, stew for ten minutes and then add a glass of white wine, six spoonfuls of es garnole, three of bouillon, and reduce half, stirring all the time. Strain through a hair sieve and add to the woodcock limbs. Keep warm without boiling. When ready to serve garnish with slices of toast according to taste.

ARMAND CARON.



TOMATO OMELETTE.

Skin two or three tomatoes; cut them in slices; fry them in butter; beat up some eggs to make the omelette; season with salt and pepper; warm some butter in a pan; put in the eggs, stirring well to keep them from adhering; mix in your tomatoes, and turn out the omelette on a plate, doubling it in two. Another nice way is to roll up the tomatoes in the omelette, and serve with tomato sauce. This according to taste.

CHARLES COUTELOT.

TÊTE DE VEAU AU NATUREL.

Scald a calf's head, and bone it nicely, taking out the lower jaws, and cutting the upper ones as far as the eyes. Lay it in the water for two or three hours. Have some boiling water ready, put in the head, being careful that it is well covered; skim the water, to keep the head white. After cooking half an hour take it out and put in cold water, leaving it half an hour to cool. Then wipe it well, and singe it over a hot fire to clense it from any remaining filaments. Wipe again, take out the tongue and the pieces of white hard flesh that are in the mouth, unite the skin together and tie up like a whole head. Rub some lemon juice well over it, cover with a band of bacon, and put it and the tongue in some blanc. Let it boil well, skim carefully, then place a piece of buttered paper over, and simmer gently. Three hours are sufficient to cook it in, however press it with the finger, and if the flesh yields to the touch, it is cooked. Take out and drain. Split the skin on the head with a knife, open and separate the parts, taking out the bones over the brains. Skin the tongue, cut it lengthwise, sprinkle with salt and pepper, butter it well and broil, after which place it on the snout. Add chopped parsley and serve with a cruet, or warm some vinegar with salt, pepper, chives or eschalots. Serve this in a sauce bowl.

GUSTAVE NOUVEL,

Chef à Hoffman House.

Cercle Français de l'Harmonie,

17e GRAND BAL PARÉ ET MASQUÉ,

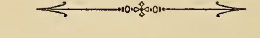
À L'ACADEMIE DE MUSIQUE,

Monday Evening, January 16th, 1882.

PAIN DE LAPIN, À LA SAINT URSIN.

Butter and fill a hollow mould with rabbit forcemeat, let simmer in a steam bath, until cooked. Turn the mould on to a dish, being careful there is no juice. Fill the centre with rabbits brains, filets mignons and stewed kidneys. Have a sauce espagnole mixed with some good game stock and half a glass of champagne. When reduced, throw it over the fire and glaze.

FÈRE.



QUENELLES DE LAPIN.

Bone some rabbits and extract all the nerves. Pound well in a mortar, and strain through a hair sieve. Soak some bread crumbs in milk, bouillon or hot water. When well soaked put them in a new, white cloth and squeeze as tight as possible, so no liquid remains, pound well, and strain the same as the meat. Have some butter, free it of all its lumps, equal quantities of meat, bread and butter. Mix well together, adding salt, pepper, a little grated nutmeg, and a little ground allspice. Beat up well and throw in one egg at the time, until you have consumed five. Two entire and the yolks of three, if your meat is still too thick add another. When sufficient, put a little in a saucepan to taste if seasoned properly. Whip the three remaining whites to a froth and add them to the forcemeat, stirring all the time, with a wooden spoon. Take from the mortar and reserve for culinary purposes.

FÈRE.

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TUESDAY, FEBRUARY 7TH,

1882

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AND

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